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DERWENT-WEEK: 200268
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TITLE: Preparation of extract compositions containing oleuropein, useful as dietary foods, comprises extracting olive leaves, treating the extract with synthetic adsorbing resin, concentrating and drying

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PATENT-ASSIGNEE:

ASSIGNEE	CODE
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PRIORITY-DATA: 2000JP-316811 (October 17, 2000)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE
JP <u>2002128678</u>	May 9, 2002	JA
A		

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
JP2002128678A	October 17, 2000	2000JP-316811	

INT-CL-CURRENT:

TYPE	IPC	DATE
CIPP	<u>A23 L 1/212</u>	20060101
CIPS	<u>A23 L 1/30</u>	20060101
CIPS	<u>A61 K 31/7042</u>	20060101
CIPS	<u>A61 K 31/7048</u>	20060101
CIPS	<u>A61 K 36/18</u>	20060101
CIPS	<u>A61 P 3/10</u>	20060101
CIPS	<u>C07 H 17/04</u>	20060101

ABSTRACTED-PUB-NO: JP 2002128678 A

BASIC-ABSTRACT:

NOVELTY - Olive leaves are extracted with water, a water-soluble organic solvent or a water-containing organic solvent, and the extract is treated with synthetic adsorbing resin, concentrated and dried to prepare an extract composition containing oleuropein in the concentration of 25% or more.

DESCRIPTION - A method of preparing an extract composition containing oleuropein in the concentration of 25% or more comprises extracting olive leaves with water, a water-soluble organic solvent or a water-containing organic solvent, and treating the extract with synthetic adsorbing resin, concentrating and drying.

USE - The compositions are useful as food ingredients.

ADVANTAGE - Oleuropein is inexpensively obtained in large quantities.

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EQUIVALENT-ABSTRACTS:

Olive leaves (10 kg) was extracted with water-containing 80% acetone (50 L) at 50 degreesC for 3 hours twice. The extract was concentrated at 60 degreesC under reduced pressure to 20 L, filtered, and passed through activated styrene divinylbenzene polymer resin, Diaion HP20, (25 L) at 25 L/h. The resin was washed with water (75 L) and eluted with water-containing 80% acetone (75 L) at 25 L/h. The elute was concentrated at 60 degreesC under reduced pressure and spray-dried at 80 degreesC to give an extract solid containing oleuropein in the concentration of 31.5% (1.17 kg).

TITLE-TERMS: PREPARATION EXTRACT COMPOSITION CONTAIN USEFUL DIET FOOD COMPRISE OLIVE LEAF TREAT SYNTHETIC ADSORB RESIN CONCENTRATE DRY

DERWENT-CLASS: B04 D13

CPI-CODES: B04-A08C2; B04-A10B; B07-A02B; B07-A03; D03-A04; D03-H01L; D03-H01T; D03-H02;

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